

MOTHER'S DAY 31ST MARCH 2019

2 COURSES £24.95 | 3 COURSES £29.95

Starters

Pork and apple spring rolls, carrot and celeriac remoulade, spiced apple sauce

Soft Cheshire cheese, home made crackers, sultana red wine purée

Cod, salmon and dill fish cake, pickled cucumber, radish, wild garlic aioli

Ham hock terrine, celeriac remoulade, red onion chutney, crisp white pudding

Ginger, turmeric and carrot soup with homemade black treacle bread

Mains

Pan fried fillet of sea bream, chorizo & pea diced potatoes, mustard sauce

Duck breast, sweet potato and carrot fondant, sugar snaps, strawberry and ginger balsamic sauce

Roast leg of lamb, Yorkshire pudding, seasonal roast veg, roast potatoes, mint jus

Pan roasted chicken breast with baby green peas and bacon, crisp new potatoes

Vegan salad of falafel, chickpeas, spinach, carrot and rocket with lemon tahini dressing

Roast topside of beef, Yorkshire pudding and seasonal veg with a red wine jus

Deserts

Caramelised banana, crunchy peanuts, peanut butter ice cream

Dark chocolate torte, mixed berry sauce

Sticky toffee pudding, salted caramel ice cream

Frangipane tart, crème anglaise, vanilla ice cream

Baked raspberry cheesecake, wild fruit coulis

